

JAZZ ON THE RIVER

£25.99 1x glass of Prosecco and 2 course meal

STARTERS

Crispy Calamari

A taste of the Mediterranean: golden calamari. Dusted with paprika and served with garlic dip and pea shoots

Pork, chicken liver & wild mushroom pate

Accompanied with an apricot and ginger chutney and toasted farmhouse bread

Tomato & Mozzarella Salad (v)

A trio of beef, cherry and slow-roasted tomatoes, layered with mozzarella and dressed with rock pesto.

MAINS

Roast Lamb Shank

Slow-cooked lamb, with rosemary & red wine sauce, served with buttery mash and our seasonal vegetables.

Guest-Ale-Battered Cod and Chips

A true British Classic: hand-battered cod, cooked until golden and crispy and served with peas, tartare sauce and a lemon wedge.

Spring Vegetable Risotto (V)

With slow-roasted tomatoes, green beans, broad beans, peas, broccoli florets, in a creamy cheese sauce, accompanied with garlic ciabatta.

Vegetarian Tart of The Day (V)

Served with seasonal vegetables or superfood salad.

DESSERTS

Lemon Meringue Pie

You know you want to: whipped meringue peaks on a lemon filling, served with cream.

Luxury Salted Caramel Bar

Warm chocolate brownies, crumbled cookie explosion and vanilla ice cream, drizzled with salted caramel sauce, topped with cream and a wafer. A chocoholic's heaven

